



# 2014 ESTATE RIESLING

## *Winemaker's Notes*

Our FIGGINS 2014 Estate Riesling is my favorite effort to date. I feel like we nailed the pick date, which is so critical, especially in a warm year like 2014. Having been fermented in 100% stainless steel with a cool and very long fermentation, the wine is crisp and bone dry, with lovely white fruits, Asian pear, gooseberry, and white flowers. It is fresh and lively on the palate with a wonderful backbone of minerality and will pair wonderfully with light summer meals or spicy Asian foods. I've been sipping it all by itself on warm summer evenings and I am loving how bracing, pure, and reflective of Figgins Estate Vineyard it is.

## VINEYARD SOURCE

Figgins Estate Vineyard,  
Walla Walla Valley

## AGING PROFILE

Fermented slowly at cool temperatures in a stainless steel tank.

## ALCOHOL

12.0%

## PRODUCTION

120 Cases

## RELEASE DATE

Fall 2015

## RESIDUAL SUGAR

4.0 g/L

## TOTAL ACIDITY

11.6 g/L

## pH

3.81

IRF®

▼  
DRY

MEDIUM  
DRY

MEDIUM  
SWEET

SWEET

FIGGINS  
WALLA WALLA VALLEY

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